

Proof of The Pudding

To make a good bread pudding, crumble not-so-fresh bread into a shallow casserole, pour in an uncooked custard mixture, and bake until the pudding is puffed and golden. Some of our readers have loosened the reins on this basic bread pudding recipe with sensational results.

Their puddings use different types of bread and flavor enhancements. If you decide to experiment, keep this tip in mind: When substituting another bread for the usual sliced white variety, make sure it is dry because while the pudding bakes, the bread acts as a sponge, soaking up the custard. *Debby Maugans*

BISCUIT PUDDING

- 2 large eggs, lightly beaten
- 2 cups milk
- 1 cup sugar
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ teaspoon vanilla extract
- 3 cups crumbled biscuits*
- ½ cup raisins (optional)

Combine first 6 ingredients; add biscuits and, if desired, raisins, stirring well. Spoon into a lightly greased 9-inch square pan. Bake at 350° for 40 minutes or until a knife inserted in center comes out clean. Yield: 9 servings.

* 1 (10-count) can refrigerated biscuits, baked according to package directions and crumbled, may be used for crumbled biscuits.

Note: ½ cup apple jelly may be spread on bottom of pan before adding biscuit mixture. *Ruby G. Tomlin*

Andalusia, Alabama

SPICED BREAD PUDDING

- 6 large eggs, lightly beaten
 - 2 cups sugar
 - 2 tablespoons pumpkin pie spice
 - 1 (12-ounce) can evaporated milk
 - 2 cups milk
 - 1 teaspoon vanilla extract
 - 8 hamburger buns
 - ½ cup raisins (optional)
- Spicy Sauce**

Combine first 3 ingredients in a large bowl; stir in milks and vanilla. Break buns into small chunks; stir into egg mixture, and let stand 5 minutes. Add raisins, if desired. Pour



Coconut, crushed pineapple, and raisins give Tennessee Bread Pudding With Bourbon Sauce a unique flavor.

into a greased 13- x 9- x 2-inch baking dish. Bake at 325° for 45 minutes or until golden brown. Remove from oven, and spoon Spicy Sauce over top. Yield: 15 servings.

Spicy Sauce:

- ¾ cup sugar
- 1½ tablespoons cornstarch
- ½ teaspoon pumpkin pie spice
- ½ cup evaporated milk
- ½ cup milk
- 1 tablespoon butter or margarine
- 1 teaspoon vanilla extract

Combine first 3 ingredients in a heavy saucepan; stir in milks. Cook over low heat, stirring constantly, until thickened and bubbly. Remove from heat, and stir in butter and vanilla. Yield: 1¼ cups. *Patti Price*
Madison, West Virginia

TENNESSEE BREAD PUDDING WITH BOURBON SAUCE

- 2 cups hot water
- 1½ cups sugar
- 1 (12-ounce) can evaporated milk
- 4 large eggs
- 1 cup flaked coconut
- ½ cup crushed pineapple, drained
- ½ cup raisins

- ⅓ cup butter or margarine, melted
 - 1 teaspoon vanilla extract
 - ½ teaspoon ground nutmeg
 - 9 slices white bread with crust, cut into ½-inch cubes
- Bourbon Sauce**

Combine water and sugar in a bowl, stirring until sugar dissolves. Add milk and eggs, stirring with a wire whisk until blended. Stir in coconut and next 5 ingredients. Add bread cubes; let stand, stirring occasionally, 30 minutes. Pour into a greased 13- x 9- x 2-inch pan; bake at 350° for 45 minutes or until a knife inserted in center comes out clean. Serve warm with Bourbon Sauce. Yield: 12 servings.

Bourbon Sauce:

- 1 cup light corn syrup
- ¼ cup butter or margarine
- ¼ cup bourbon
- ½ teaspoon vanilla extract

Bring corn syrup to a boil in a saucepan. Remove from heat, and cool slightly. Using a wire whisk, stir in butter, bourbon, and vanilla. Serve warm. Yield: 1½ cups. *Mary Colley*
Donelson, Tennessee



LOOK FOR FRESH SEAFOOD... IN THE FOOD LION MEAT DEPARTMENT.

At Food Lion we don't have fancy seafood departments that cost a lot of money to operate, or where customers have to stand in line for service. Instead we offer self-service fresh seafood right in our meat departments. Food Lion stores receive daily deliveries of fresh seafood and we feature weekly specials that arrive in our stores within hours after the catch.

Food Lion's wide variety of seafood is always USDA inspected, an assurance to customers who insist on top quality. And, there is a variety of free recipes available to satisfy any taste or cooking preference.

